


TASKS FOR CONFECTIONERY COMPETITION

Task 1	Day 1	Butter sponge cookies 1 kg
Required main ingredients:	Quantity of raw ingredients for 1 kg of product	
	measurement	Total:
Butter 80%	kg	0,320
Sugar	kg	0,320
Eggs	kg	0,320
Wheat flour	kg	0,500
Preparation	<ul style="list-style-type: none"> ● to prepare whipped butter sponge dough ● to pipe cookies on the baking sheet using round piping tip 10 mm and 6 cm length ● to bake cookies ~200°C ~ 7-8 min <div style="text-align: center;">  </div>	
Presentation	0,5 kg for the jury and 0,5 kg for the presentation	

Task 2	Day 1	Puffed yeast dough horns, unit products, of same weight, with filling
Description		<p>Puffed yeast dough <i>croissants</i>, unit products, of same weight, with filling</p> <ul style="list-style-type: none"> • with the obligatory use of a secret product • design <p>15 unit croissants with filling One unit weight 120 g</p>
Mandatory products		Wheat flour T550 Almond flour Lemon
Presentation		5 pcs for the jury 5 for the presentation

Task 3	Day 2	Cakes, tarts, unit product Decoration
Description		<p>Pavlova dessert cake</p> <ul style="list-style-type: none"> • type of dough, two types of fillings; • mandatory product; <p>15 unit Pavlova dessert cake with filling One unit weight until 100 g</p>
Mandatory products		Cranberries Chocolate (decorations) Philadelphia type cream cheese (filing)
Mystery box		Mandatory use of secret product from mystery box
Presentation		5 pcs for the jury 5 for the presentation

Task 4	Day 2	One bite cakes
Description	<p style="text-align: center;">Cake pops</p> <ul style="list-style-type: none"> • type of dough butter sponge • cake pops cake is served on a pre-set base • ciocoplast decoration <p>20 pieces of cake pops; 1 piece weighs 35 g</p>	
Mystery box	Mandatory use of secret product from mystery box	
Presentation	5 pcs for the jury 5 for the presentation	